

Paneer Idli Masala Fry



Ingredients:

Idli – 4, chopped
Paneer – 1 cup, crumbled or cubed
Onion – 1, finely chopped
Tomato – 1, finely chopped
Green Chilli – 1, finely chopped
Idli Milagai Podi (Idli Chutney Powder) – 2 tsp
Coriander Leaves – few, chopped
Gingelly Oil as required
Salt as per taste

Method:

- 1. Heat little oil in a pan.**
- 2. Saute the onions for a minute or two.**
- 3. Add green chillies and tomatoes.**
- 4. Saute for another minute or two.**
- 5. Remove and keep aside.**
- 6. Separately fry the paneer and idli pieces till light golden brown.**
- 7. Combine the paneer, idli and tomato mixture in a mixing bowl.**
- 8. Add salt, idli milagai podi and stir well until combined.**
- 9. Garnish with coriander leaves.**
- 10. Serve.**